

Amendments to the Claims:

The listing of claims will replace all prior versions and listings of claims in the application:

Listing of Claims:

Claim 1 (Original) Water in oil emulsion comprising from 20 to 90 wt% fat and from 2 to 20 wt% of a sterol fatty acid ester, characterized in that the emulsion further comprises from 1.5 ppm to 1 wt % folic acid.

Claim 2 (Original) Water in oil emulsion according to claim 1 wherein the amount of folic acid is from 5 ppm to 0.01 wt%.

Claim 3 (Currently Amended) Water in oil emulsion according to claim 1 or claim 2 further comprising vitamin B6 and vitamin B12.

Claim 4 (Original) Water in oil emulsion according to claim 3 wherein the amount of vitamin B6 is from 0.0010 to 0.5 wt% on total emulsion weight and the amount of vitamin B12 is from 0.000005 to 0.0005 wt% on total emulsion weight.

Claim 5 (Currently Amended) Water in oil emulsion according to any of claims 1-4 claim 1 wherein the D<sub>3,3</sub> of the dispersed water phase is from 2 to 8 µm.

Claim 6 (Currently Amended) Water in oil emulsion according to any of claims 1-5 claim 1 wherein the sterol fatty acid ester is selected from the group comprising fatty acid ester of β-sitosterol, β-sitostanol, campesterol, campestanol, stigmasterol, stigmastanol or a mixture thereof.

Claim 7 (Currently Amended) Method for the preparation of a water in oil emulsion according to any of claims 1-6 claim 1 wherein folic acid is added according to any of steps (a, b, c) or a combination thereof:

- a. Folic acid is added onto a carrier and as such dosed into an emulsion or an aqueous phase
- b. Folic acid is added into the aqueous phase of an oil in water emulsion, homogenised by stirring for a few seconds, after which the emulsion is inverted into the corresponding water in oil emulsion through high speed stirring.
- c. Folic acid is pre-dispersed in one or a combination of the ingredients of the emulsion.

Claim 8 (Original) Use of folic acid to improve the mouthfeel and emulsion break down behaviour of a water in oil emulsion comprising from 30 to 90 wt% fat and from 2 to 20 wt% sterol fatty acid esters.